

## PRESS INFORMATION

### Michelin Guide Great Britain & Ireland 2016

17 September 2015. The **Michelin Guide Great Britain & Ireland 2016** is published today priced at **£16.99 (€17.99** in Ireland).

There are 15 new One Stars and 2 new Two Stars in this year's guide.

The new Two Stars are both Japanese restaurants: **Araki** and **Umu**. "It is a great compliment to London that when Sushi Master Mitsuhiro Araki closed his Three Star counter restaurant in Tokyo it was because he wanted to come to the UK to challenge himself in a different culture", said Rebecca Burr, Editor of the Michelin Guide. "Umu is a very different style of Japanese restaurant – chef Yoshinori Ishii has steadily been improving the food and he has taken it to a whole new level."

The new One Stars in London include **Lyle's**, **Bonhams**, **Portland** and the **Dining Room at the Goring**, and in Leeds there's a Star for **The Man Behind the Curtain**. "The next generation of chefs are really coming through to give the established chefs a run for their money. They all have their own individual style and their ability – coupled with their confidence – looks set to lead them on to great things", she added.

There's a Star for **John's House** near Loughborough – where chef John Duffin cooks at the family farm where he grew up. In Scotland, **The Cellar** in Anstruther receives a Star, as do **Eipic** and **OX** in Belfast, the **Greenhouse** in Dublin and **Loam** in Galway.

Our Bib Gourmand award is now rightly considered by our readers to be as important as our Stars. This award recognises establishments offering good food at affordable prices (the limit being £28 for three courses, €40 in Ireland). This year there are 25 new 'Bibs'. Among them are the **White Swan** in Fence, **Oli's Thai** in Oxford, Tom Kerridge's pub **The Coach** in Marlow and Nuno Mendes' **Taberna do Mercado** in Spitalfields.

"Stars and Bib Gourmands are annual awards. Each year we seek out new candidates and reassess our existing award restaurants. Consistency is a key part of our selection process and it is important for our readers that the standard of cooking is maintained", said Ms Burr.

(Heston Blumenthal's restaurant 'The Fat Duck' will be absent for this edition of the guide, as following a temporary move to Australia, it did not reopen in time for us to assess it.)

Also published today is the **Michelin Guide London 2016**, priced at **£12.99 (€13.99** in Ireland). This guide provides extended text on London's restaurants, with additional photographs and information on all Starred establishments, as well as a pull-out map. It also includes a selection of London's best hotels, across all categories of comfort.

Both guides can be purchased from bookshops and at <http://travel.michelin.co.uk/>

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*The Michelin Guide 2016 is also available as an iPhone app, which allows users to instantly find and book Michelin recommended restaurants via a reliable and easy-to-use online service.*

*You can now follow the inspectors around the country via Twitter too! Get behind the scenes and learn more about the guide @MichelinGuideUK*